



## Hors d'Oeuvre Menu

### ARTISAN CHARCUTERIE BOARD

cured meats and accompaniments

HALF SIZE - SERVES 8-10 - \$55

FULL SIZE - SERVES 20 - \$100

### CRAFT CHEESE BOARD

a nice selection of cheeses, fruits, preserves, crostini

HALF SIZE - SERVES 8-10 - \$55

FULL SIZE - SERVES 20 - \$100

### APPETIZERS

passed or plattered - appetizer quantities are served two pieces per person  
choose 3 - \$25 per person | choose 4 - \$30 per person | choose 5 - \$35 per person

CHARGRILLED OYSTERS - GF

FRESH SHUCKED RAW OYSTERS - GF

TUNA POKE WONTONS

TOASTED RAVIOLI

ARANCINI

MOZZARELLA CAPRESE SKEWERS - GF

LAMB LOLLYPOPS

BALSAMIC GLAZED RIBS

SHRIMP COCKTAIL - GF

MINI MEATBALLS

CALAMARI - GF

### CROSTINI

mix and match - choose 2

SHRIMP AND FENNEL SALAD

BRUSCHETTA

SPINACH/ARTICHOKE/MASCARPONE/PINE NUT

SMOKED SALMON/CAPER-RED ONION RELISH

STEAK AND GORGONZOLA AND ARUGULA PESTO